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# MRS RORER'S HOME CANDY MAKING

BY MRS S T RORER

AUTHOR OF MRS RORER'S COOK BOOK  
CANNING AND PRESERVING  
HOT WEATHER DISHES ETC



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# HOME CANDY MAKING

“Whoe’er it was that first invented sweets  
Was surely clever and deserves our praise;  
A book I’ll write on these delicious meats,  
And to prepare them, tell the many ways.”

—*Joseph Whitton*

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PRINCIPAL OF PHILADELPHIA COOKING SCHOOL  
EDITOR OF TABLE TALK



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## PREFACE

This little book is the result of careful practice in teaching beginners how to make attractive, wholesome, and palatable varieties of home-made candies. As a rule, these are made from uncooked sugar and white of egg, and, while they may be palatable to some persons, to the connoisseur they are coarse and heavy.

The aim has been to meet the wants of the masses, who, from various causes, cannot obtain the best confections, and must eat the sugary "French Mixtures," or deny themselves the pleasure of an occasional sugar plum.

The excellency of the recipes consists in their simplicity and faithfulness to minutiae. Homely repetition makes them more valuable to those who are totally ignorant of the vagaries of sugar.

Practice is everything. If you fail at first, try again. A few of these failures will teach you more than all the directions I can possibly put on paper.

SARAH T. RORER

1602 CHESTNUT STREET, PHILADELPHIA



## RULES FOR CANDY MAKING.

Never stir the syrup after the sugar is dissolved.

Never allow the crystals to remain on the sides of the saucepan, but wipe them carefully away with a damp sponge.

Do not shake or move the saucepan while the syrup is boiling, or it may granulate.

Stir fondant constantly while melting, or it will become a clear syrup.

Never melt fondant by placing the saucepan immediately on the stove, but prevent danger of scorching by placing it in a basin of hot water.

Never waste the odds and ends left over, but work them up into tiny oddities.

Make fondant one day. Make it into candy the next.

Have everything in readiness before beginning.

Buy English walnuts already shelled, thus avoiding waste in cracking.

Buy almond paste already prepared.

If the sugar grains, reboil, and use it for old-fashioned cream candy, or plain sugar taffy.

Use only the best granulated sugar for boiling, and confectioners' XXX for kneading.

If melted fondant is too thick, add water most cautiously, a few drops at a time. A half-teaspoonful too much will render it valueless for dipping candies, but it may be used for marrons glacés, or for dipping fresh fruits.

Use all flavorings as concentrated as possible.

Procure the necessary utensils before beginning, as the whole set mentioned will not cost over three dollars.

If your fondant grains, you have boiled it too long. Add water and boil again.

If it is soft, with a greasy gray cast, you have beaten it before it was sufficiently cool.

While stirring the melting fondant, be very careful not to splash the water into it.

To cool candy, place it in a *dry*, cool place—not a refrigerator.

To keep candy, use air-tight boxes.

## SUGAR BOILING

As sugar is the basis of candies, it is very necessary that the manipulator should carefully study and observe the different grades and qualities of sugar, the changes which take place under different circumstances, and its general behavior when mixed with other articles during the process of manufacture. As the ways of sugar are "dark and mysterious," I feel myself incompetent to put the bright side outward.

The confectioner's art is ranked among the first of the graceful accomplishments that belong to domestic economy. The tempting dainties manufactured by our first-class confectioners may be as daintily made by an amateur, but it requires time, patience, and much practicing. The greatest trouble with most candy making is an attempt to make those varieties which require the touch and skill of a professional, consequently the work, on comparison, is unsightly.

The variety of candy called French cream, made from white of eggs and XXX confectioners' sugar *may*  
(9)

be pleasant for home manufacture or for church fairs and special entertainments, but is by no means equal to that made from cooked sugar.

The mere following of recipes in candy making will not always insure success, as much judgment must be used.

The knowing how to boil the sugar is the principal point to which we will direct attention. There are seven essential points or degrees to be studied.

*First. The small thread;* this is known by the syrup spinning a thread when drawn between the thumb and finger. The syrup then goes to the *pearl*, the *blow*, the *feather*, the *soft ball*, the *crack*, and then the *caramel*. When it reaches the pearl, the sugar has an oily consistency and a large string may be drawn from the thumb to the finger the entire distance that can be opened. The blow degree can be ascertained by dipping a small skimmer into the syrup and then blowing through the holes; small bubbles or air bladders will be seen on the other side if the syrup has attained this degree. If, after the same trial, you give the skimmer a sudden jerk as to throw the syrup from you, and it spins in long fine strings, the feather degree has been reached; at this stage the sugar is greatly inclined to grain and great care must be taken not to give it undue motion if you are going to use it for glacéd fruit or nuts, but if it is for French cream candy it must be taken at once from the fire. This tendency to crystallization is due to evapora-

tion of the water ; there not being sufficient to hold the sugar in solution, it naturally returns to its former state ; and for cream candy, unless the stirring is done rapidly, the minute crystals will not be thoroughly separated. The ball degree is next, and is ascertained by rolling a portion of the syrup between the thumb and finger in ice water. If a soft ball is formed it has reached the proper degree for mint cream drops. After this comes quickly the crack ; now the syrup forms a clear and brittle candy that will not stick to the teeth. The caramel quickly follows the crack degree ; at this stage the syrup loses its clearness and assumes a beautiful straw color. Take the vessel quickly from the fire and dip the bottom in a pail of cold water or it will speedily advance to a dark brown hue, and will then be useless.

### THE TOOLS REQUIRED

A granite saucepan, with a side handle, holding one quart, will be necessary for sugar boiling. Two small saucepans, holding one pint each, are convenient for melting fondant ; teacups, however, will answer. One or two pairs of candy tongs and a half-dozen candy dippers. Three small wooden paddles and a six-inch steel spatula. If you can afford it, a marble slab is a convenience ; a large meat plate, however, will answer the purpose. An inch and a half paste brush, a twenty-five cent alcohol stove, a sponge, and a few large sheets of paper will complete the list.

## COLORINGS

The colorings of commerce are as a rule to be avoided ; use only those prepared at home. The variety and beauty of the candy will depend largely on the amount of taste displayed in mixing or blending the colors. Caramel with a drop of saffron produces the most intense orange, and by adding more or less of each and every coloring, the greatest variety is obtainable.

FOR PINK. Use a few drops of prepared cochineal.

FOR YELLOW. Use the grated *yellow* rind of a deep-colored orange ; it must then be worked to a pulp. Saffron is sometimes used, but is rather objectionable on account of its flavor.

FOR AMBER OR LIGHT BROWN. Use a few drops of caramel.

FOR GREEN. Use a sufficient quantity of spinach juice to give the desired color.

FOR CARMINE. Use prepared cochineal.

**PREPARED COCHINEAL**

- 1 ounce powdered cochineal
- $\frac{1}{2}$  pint of soft water
- 5 grains of bi-carbonate of soda
- 2 drachms of powdered alum
- 2 drachms of cream of tartar

Boil the cochineal, water and soda together until reduced one-half; then add the alum and cream of tartar, and boil ten minutes longer. Strain through two thicknesses of cheese cloth and bottle for use.

**SAFFRON**

- 1 ounce English-hay saffron
- 1 pint of water

Put the saffron in the water, and boil until reduced one-half. Strain and bottle for use.

All tints, from lemon to deep orange and bright yellow, are obtainable from the quantities of saffron used.

**CARAMEL**

- $\frac{1}{2}$  pint of sugar
- $\frac{1}{2}$  pint of water

Put the sugar in the granite kettle and stir it constantly, with a wooden paddle, until it melts and begins to smoke and burn, then add quickly the water, stir and boil until reduced to a thickish syrup, the consistence of molasses. Bottle for use. This will keep a year.

## GREEN

Wash two quarts of young spinach, then drain, pick the leaves from the stems, and pound them to a pulp, now wring them through a strong, coarse muslin, then add a little water to the pulp, rub, and squeeze it again. Put this juice in a little saucepan over the fire, and cook it till it curdles or separates, then take it off and strain through a fine sieve. The residue left is the green coloring; press it through the sieve on a dinner plate, and stand it in the air to dry, until it forms a thick paste. Now rub with it an equal quantity of pulverized sugar, when smooth, put it in a large-mouthed bottle for use.

The darkest and the lightest greens are obtainable by using more or less of the coloring. It may be used fresh, without the sugar.



## FLAVORINGS

The choice of flavors is also of great importance, and demands great care in both selection and preparation. As fondant is so easily liquefied, all flavorings must be as concentrated as possible. For vanilla, use the bean, the powdered vanilla, or vanilla sugar. For chocolate, nothing equals Blooker's Dutch Cocoa. Where chocolate flavoring is used, a little vanilla should always be added. Where almond paste is used, a few drops of the extract of bitter almond should be added. This simply intensifies the flavoring. Noyau may also be used with almond or pistachio paste or fondant. Curacoa is the proper accompaniment to orange, but the juice of the orange may always be used in its place.

### COFFEE FLAVORING

2 ounces ground Mocha coffee    1 gill boiling water  
Have the coffee finely ground ; put two thicknesses of cheese cloth over the top of a china cup, pushing it

down that it may form a sort of bag, into this put the coffee and pour over it the boiling water. As soon as it drips through, pour it again over the coffee, this time squeezing gently. A few drops of this will flavor a half-pint of fondant.

### CITRONELLE

1 lemon	6 whole cloves
1 orange	$\frac{1}{2}$ pound sugar
$\frac{1}{4}$ nutmeg	$\frac{1}{2}$ pint water

This flavoring is appropriate for all kinds of yellow candies.

Grate the yellow rind of the lemon and orange, rub them on a china plate until reduced to a pulp, then add the nutmeg, grated, and mix again, add these and the cloves to the water, boil slowly for about two minutes, then strain, add this water to the sugar, stir over the fire until the sugar is dissolved, and then quickly boil until it forms a thin syrup. Bottle for use.

### LAUREL FLAVORING

7 good-sized bay leaves	2 tablespoonfuls sugar
$\frac{1}{8}$ nutmeg	1 gill water
4 cloves	1 gill alcohol

Break the bay leaves, put them in a china bowl with cloves and nutmeg, grated. Two sweet violets may be added, if obtainable. Add to these the water, cover the cup, stand it in a basin of hot water over the fire,

for fifteen minutes, then strain, add the sugar, and when it is dissolved, and the mixture cold, add the alcohol. Bottle for use.

This flavoring should be used for light pink or white candies.

#### TEA FLAVORING

2 teaspoonfuls orange Pekoe

1 teaspoonful Ceylon tea

1½ gills boiling water

Put the tea in a china bowl or teapot, and pour over it the water, which should be freshly boiled, cover the bowl, and stand it in a warm place for ten minutes, then strain through two thicknesses of cheese cloth, and it is ready for use.

#### NEVADA FLAVORING

1 gill alcohol

3 drops oil of rose

3 drops oil of peppermint

Mix the ingredients in a bottle, shake well, cork, and it is ready for use.

A teaspoonful will flavor a pound of sugar.

## FONDANT

This fondant will form the foundation of two-thirds of your candies. In one condition it will form the centres; in another the coverings. Always secure the best granulated sugar for boiling, and a small quantity of confectioners' XXX sugar for kneading purposes.

When large quantities of candies are to be made, it is wise to prepare the desired quantity of fondant before beginning to make up the candies, but no matter how many pounds of fondant will be required, only one pound of sugar should be boiled at one time.

Now, to begin, put one pound of sugar in your granite saucepan, add about a gill and a half of boiling water, and stir with a wooden paddle until the sugar is dissolved—not an *instant* longer. It is impossible for the syrup to burn until the water has evaporated, and even then stirring would not prevent the burning, but the slightest motion given will cause it to grain, and become sugary. Even the crystals from the condensed

steam that form around the sides of the saucepan, will, if allowed to fall in, cause granulation. To avoid this, have a small sponge moistened in cold water, and frequently and carefully wipe them away. A word of caution here : while wiping away these crystals be very careful not to touch the tips of your fingers to the boiling syrup, as it will cause a serious and deep burn. When the syrup has boiled about six minutes, have ready a bowl of ice-water, hold your two forefingers in the water until they are *very* cold, then *plunge* them quickly into the boiling syrup, and immediately back into the cold water. This is easily done, and there is not the slightest danger of burning the fingers, providing the water is very cold, and you thrust them quickly into the sugar. When you take your fingers from the cold water, you "must not stand on your order of going, but go at once." A fork, however, may be used for this testing, but is very unsatisfactory.

Continue this trying until a very soft ball can be formed. This trying must be done frequently and carefully, *without stirring* the syrup, as it passes from one degree to another with great rapidity. As soon as the soft ball is formed, pour the syrup out on a lightly-greased large meat plate. The saucepan can now be partly filled with boiling water, covered, and placed on the stove to boil. In a moment the sugar will be thoroughly loosened, and the saucepan can be easily washed.

CAUTION. In pouring the syrup from the sauce-pan, do so as carefully as possible, and do not scrape out that which is inclined to stick to the pan. Take care that the meat plate is not jolted or moved while the candy is cooling, or the syrup will granulate.

As soon as the syrup is cold enough to bear your finger in it, stir it rapidly and constantly with a wooden paddle until a thick, white, creamy mass is formed, or until it begins to crumble; then take your hands and knead it like bread dough, and you will soon have a soft, smooth mass. Now put this in a bowl, and cover it closely with a piece of damp cheese cloth.

If your fondant hardens too quickly, or is hard and lumpy when you begin to knead it, you have boiled it a trifle too long.

If, on the other hand, it remains soft and rather liquid, it has not been boiled quite long enough, but will answer perfectly well for dipping purposes.

Now, if you have mastered this sugar boiling, one-half the battle is won, and you may boil as many lots as required, finishing up each one before beginning another.

'Tis wise, I think, if large quantities of candies are to be made, to prepare the fondant on the day preceding the candy making.

Avoid candy making on damp days, as the sugar absorbs the moisture from the atmosphere, and will not harden.

If your candy grains, put it aside to boil over for common sugar taffy.

Now that you have learned all the preliminary steps we will proceed to candy making.

### CREAM CHOCOLATES

1 teaspoonful of vanilla sugar     $\frac{1}{2}$  pound fondant

$\frac{1}{2}$  pound unsweetened chocolate or cocoa

Work the vanilla sugar into the fondant, then form this into small round balls the size of a marble or it may be made into tiny pyramids. Stand these on waxed or oiled paper in a cool, dry place for three or four hours. When ready to dip them, put the unsweetened chocolate into one of your small saucepans, stand this in another containing boiling water, and when the chocolate is melted add an equal quantity of melted fondant. To melt fondant place it in a teacup, stand this in a basin of boiling water and stir constantly until it is the consistence of thick cream. If when the chocolate and fondant are mixed together they are too thick for a smooth covering, add a teaspoonful of vanilla and a little hot water, a drop at a time, until you have the desired thickness. Remember that the water must be added drop by drop, as a fondant too thin is entirely useless. Bring this mixture to the table, hot water, saucepan and all. Brush your candy dipper with melted butter or oil and with the left hand drop into this

chocolate fondant one of the balls or pyramids, take it out with the dipper, scrape it gently against the side of the pan to get rid of the superfluous covering, and turn it carefully onto the same paper from which it was taken. This dipping must be done quickly as the fondant is hot and will melt the balls. If the fondant should cool during this dipping operation put it back, saucepan and all, on the fire and stir it until again liquid, and dip as before.

A little practice will enable one to dip and drop these neatly, leaving the little twist or curl on top, the same as those purchased from first-class confectioners.

If a dark glossy covering is desired, simply melt the rough chocolate such as bakers use, add to it sufficient sugar to sweeten, and flavor with vanilla extract. This chocolate can, in large cities, be obtained from candy makers for twenty-five cents per pound.

### HAZEL NUT CREAMS

Work the desired quantity of fondant until soft and creamy, add to each half-pound five drops of bitter almond and work again. Have your hazel nuts shelled and slightly oven dried. Take a small quantity of the fondant, place a nut in it and roll in the hand until a perfectly round ball is formed. There must be just sufficient fondant to nicely cover the nut. Place this on oiled paper, and so continue until you have the



desired quantity. Stand them in cool, dry place for several hours or over night.

FOR DIPPING. Take a piece of fondant the size of a large egg, put it in a tiny saucepan or teacup, stand it in a basin of boiling water and *stir* continually until it melts, then add a few drops of cochineal to make it a pale peach color, then four or five drops of bitter almond flavoring, and a few drops of water if necessary to thin it; remove this to the table and dip the hazel nut balls the same as you did the Cream Chocolates.

#### CHOCOLATE-CREAM HAZEL NUTS

For these, add a tablespoonful of grated chocolate to each half-cup of fondant, knead and work well, adding a few drops of vanilla or a little vanilla powder, using confectioners' XXX sugar, to prevent sticking. Cover the hazel nuts with this chocolate fondant, place them on oiled paper, and stand aside the same as in preceding recipe. Dip them in melted fondant flavored with vanilla. Remember, fondant must be *stirred* continually while melting, or it will not be creamy.

#### CREAM ALMONDS

Proceed precisely the same as for Creamed Hazel Nuts, using Jordan almonds instead of hazel nuts.

## CREAM NUT ROLLS.

Chop rather fine some blanched almonds, and, if you have them, a few pistachio nuts, say three dozen almonds and one dozen pistachio nuts; mix the two together. Take a piece of fondant the size of an egg, knead it until smooth and soft, and add to it a tablespoonful of almond paste. This can be purchased in small cans from Park & Tilford, New York, or Finley Acker & Co., Philadelphia. Work and knead until thoroughly blended, and then add gradually the chopped nuts. When all are nicely mixed, form into small rolls, a little larger than a lead pencil, and about an inch long, place on oiled paper, and stand aside to harden. When hard, dip in melted orange fondant made as follows:—Grate the yellow rind of one orange, and rub it on a plate until reduced to a pulp. Take a half-cup of fondant, knead it on the plate with the orange rind, until well mixed, put it in a cup or small saucepan, stand it in a basin of boiling water, and stir until melted, add a few drops of orange juice to make it the desired thinness, and it is ready to use.

## ENGLISH WALNUT CREAMS

Work a half-pound of fondant until creamy, add, a little at a time, a teaspoonful of vanilla, knead, using sufficient confectioners' sugar to prevent sticking. Have ready a pound of English walnuts, shelled and divided into halves. Take a piece of the fondant about the

size of a marble, roll it in the hand, and place it between two halves of walnut, press them together, and pat down the edges to give them a finished look. Stand them on a platter or dish to harden.

### CREAM DATES

Remove the stones from the dates, without entirely separating them. Take a tiny piece of vanilla fondant, the same as preceding recipe, form it into a little roll, place it in the space from which the seed was taken, press the halves together so that only a small quantity of the candy can be seen, roll the dates in granulated sugar, and place them on dishes to harden.

### CREAM CHERRIES

Conserved or French candied cherries may be prepared precisely the same as Cream Dates.

### COCOANUT CREAMS

Work two tablespoonfuls of desiccated cocoanut into three tablespoonfuls of fondant, add a few drops of vanilla extract, using sufficient confectioners' sugar to prevent sticking. Make this into small balls, the size of a hazel nut, place on oiled paper for two or three hours to harden, and, if you wish a variety, dip part in melted fondant flavored with vanilla, and those remaining in

melted fondant flavored with rose and colored pink with a few drops of cochineal. Some may also be dipped in orange fondant, thus giving you three varieties at one making.

#### PLUM CREAMS

Take four canned plums, remove the skins and stones, then rub them with sufficient confectioners' sugar to make a paste, adding a quarter-teaspoonful of cream of tartar. Make this into tiny balls the size of a marble, place them on oiled paper, and stand aside over night. Next morning dip them in melted fondant flavored with a teaspoonful of maraschino.

#### FIG CREAMS

Make precisely the same as Plum Creams, using figs instead of plums.

#### COFFEE BALLS

Mix one tablespoonful of almond paste and one tablespoonful of fondant together, then form into tiny balls or pyramids. Stand them away to harden ; when hard, dip in melted fondant flavored with Coffee Flavoring. (See Coffee Flavoring.)

#### TEA BALLS

Make precisely the same as Coffee Balls, using Tea Flavoring instead of Coffee. (See Tea Flavoring.)

## CREAMED CONFECTIONS

This class is without limit if one has any inventiveness ; one variety seems to suggest another. Small pieces of citron may be cut into neat shapes and dipped in orange fondant ; nuts of all kinds may be dried and dipped into melted fondants suitably flavored. Conserved fruits may be dipped in the same manner ; for instance, the tiny French conserved greengages may be dipped in a thin orange fondant and placed in the tiny paper cases ; and so one may continue, at the same time using up the odds and ends left from general candy making.

### BRANDIED CHERRIES

Cover French candied or conserved cherries with brandy, and soak them over night. In the morning drain them on a sieve. Put a half-cup of fondant into a cup or tiny saucepan, stir it until creamy, add a few drops of the brandy, remove it to the table, hot water, saucepan and all. Have ready a few sheets of oiled paper, drop the cherries in, one at a time, with the left hand, take them out with a candy dipper in the right, place them on the oiled paper to harden. They may also be placed in the tiny paper cases.

### ORANGE CREAM CHERRIES

Proceed precisely the same as for Brandy Cherries, soaking them in orange juice instead of brandy, and dipping them in melted fondant flavored with orange.

**CREAM PINEAPPLE**

Pare the pineapple and cut it into slices a half-inch thick. Now cut these slices into blocks and dry on old napkins or towels. Divide a pound of fondant into three or four portions, putting each in a cup; add to one a few drops of rose water and a few drops of cochineal to color it pink; to another a little vanilla extract or powder, orange to another, and maraschino to the fourth. Stand these, one at a time, in a basin of boiling water, and stir until the fondant is creamy, then dip the squares of pineapple, a few in each, and place on oiled paper to dry and harden.

**CREAM WALNUTS**

Crack English walnuts very carefully, removing the shells and leaving the kernels as perfect as possible. Put a half-pound of fondant in a small saucepan, stand it in a basin of boiling water, add a teaspoonful of vanilla extract or a half-teaspoonful of the powder, stir until creamy, take from the fire, put a walnut on a greased candy dipper, dip it down into the fondant, lift it carefully, place it on oiled paper to harden, and so continue until all are finished.

All kinds of fondant flavorings and colorings may be used for walnuts. Chocolate is especially nice.

**CREAMED ALMONDS**

Shell, blanch, and dry, slightly browning the almonds, and then proceed precisely the same as for Creamed Walnuts.

**MIXED CONFECTIONS****PLUM PUDDINGS**

Chop together an ounce of citron, six good-sized raisins, stoned, a tablespoonful of currants, washed and dried, and one fig. Mix with these a piece of fondant the size of an egg, roll into balls a little larger than a hazel nut, and place them on oiled paper to harden. When hard, take another piece of fondant, add a half-teaspoonful of vanilla powder, and work until creamy. Take a small piece in your hand, flatten it, place in centre a plum pudding, cover over it the fondant, and roll it gently in the palm of the hand until you have a perfectly smooth round white ball. Stand back on the paper to harden. If you use liquor, a few drops of brandy may be added to the fruit, and a teaspoonful may be used in the fondant instead of the vanilla.

**PISTACHIO ROLLS**

Chop four dozen pistachio nuts very fine. Mix two tablespoonfuls of almond paste and two tablespoonfuls of fondant together, adding two drops of bitter almond

flavoring and sufficient spinach coloring to make the candy a pale green. If this makes the paste too soft to handle well, knead in a little confectioners' sugar. Make this paste into balls, pyramids and tiny rolls. Melt a tablespoonful of fondant (on a saucer) without stirring, roll the candies quickly in this, then in the chopped pistachio nuts, and place on oiled paper to dry.

### COCOANUT ROLLS

Flavor a half-pound of fondant with a half-teaspoonful of vanilla extract, or, if you have it, a teaspoonful of maraschino, work into this two tablespoonfuls of desiccated cocoanut. Make this into small balls, tiny pyramids and rolls. Put a tablespoonful of fondant in a saucer, melt it without stirring, roll the candies in this, then in some of the dry cocoanut, and place on oiled paper to harden. Part of the fondant may be colored pink and flavored with rose, or part may be colored green and flavored with almond. In this way you have a greater variety from the same materials.

### SPICED CREAM BALLS

Put a piece of fondant the size of an egg in a dinner plate, flatten it and place in the centre a half-teaspoonful of ground cinnamon, an eighth of ground cloves, a grating of nutmeg, and a tablespoonful of Blooker's cocoa. Work and knead until thoroughly mixed, adding a teaspoon-



ful of vanilla extract. When well mixed and perfectly smooth make into a long roll about a half-inch in diameter, and with a sharp knife cut into lozenges. Place on oiled paper to harden.

### NEAPOLITAN CREAM BLOCKS

Take a pound of fondant, work it well until rather soft and creamy, then separate it into thirds. Leave one part white and flavor with vanilla, to another add the grated rind of one orange, and to the third sufficient grated chocolate or cocoa to make it brown. Now work the white portion until smooth. Sprinkle the board with confectioners' sugar, put on it the white portion and roll into a square cake about a half-inch thick. Now take the chocolate portion, and after working it thoroughly, roll it out in the same way and lay it upon the white cream. Mix the orange, roll it and lay it upon the chocolate cream. Now with the rolling-pin roll gently once or twice to thoroughly press all together, trim the edges and cut the creams into squares or diamonds as you prefer.

### COCOANUT BARS

Work a pound of fondant until creamy and add sufficient freshly grated cocoanut to make it quite soft; then knead in confectioners' sugar until you can form the mass into a cake about an inch thick, two inches wide,

and four inches long, trim the edges and cut into two long strips. Roll each strip carefully in waxed paper.

### MARSH MALLOWS

Cover two ounces of fine white powdered gum arabic with four ounces or eight tablespoonfuls of water; soak one hour, then heat gradually over boiling water until the gum is dissolved. Strain through a cheese cloth into a farina boiler, add seven ounces of powdered sugar, and stir over the fire until white and stiff. This will take at least forty-five or fifty minutes. Then take it from the fire and beat rapidly for two minutes, add a teaspoonful of vanilla. Dust a square, tin pan with corn-starch, pour in the mixture and stand away to cool. When cold cut into squares, roll each square lightly in corn-starch, and put away in tin boxes.

### NEAPOLITAN NOUGAT

Make Marsh Mallow Paste according to the preceding recipe, and when white and thick take it from the fire add the well-beaten white of one egg, and a teaspoonful of vanilla; mix, add a half-pound of blanched almonds and about six bitter almonds cut into small pieces. Mix carefully and pour into a square box that has been dusted with corn-starch. When cold, cut into long bars, wrap each bar in a piece of waxed paper, and keep tightly closed in a box.

This will keep about three or four days.

### NUT BARS

Make Marsh Mallow Paste as directed. Chop six hazel nuts, one dozen blanched and brown almonds, one or two bitter almonds and about a half-dozen pistachio nuts. Add the well-beaten white of one egg to the mixture in the farina boiler, then the nuts, mix well, and turn into a square mould that has been very lightly oiled. Stand away until cold and firm, then cut into long bars, wrap each in waxed paper, and keep in air-tight boxes.

Orange-flower water should be used as flavoring.

### CHOCOLATE CREAM BONBONS

Soak two ounces of the finest powdered gum arabic in one gill of boiling water, then strain it through a piece of cheese cloth, add a teaspoonful of vanilla, and then stir in as much confectioners' XXX sugar as the gum water will absorb. Work and knead until a smooth, elastic mass is formed. Put four ounces of sweet chocolate with a tablespoonful of water over the tea kettle to melt. Beat the whites of two eggs until a little frothy, then add gradually, beating all the while, sufficient XXX sugar to make a rather soft icing, then stir into it the chocolate. Now form the first mixture into tiny balls, and place them on sheets of oiled paper. Now dip each one of these little balls in the chocolate icing, and replace on the paper to dry.

These bonbons may be made in endless varieties, by changing the flavorings of both mixtures.

**COFFEE CREAM BONBONS**

Soak the gum arabic in a gill of boiling water as before and strain it, then work in sufficient confectioners' XXX sugar to make an elastic paste. Make an icing as in preceding recipe, and add sufficient coffee flavoring to color and flavor nicely. Make the first paste into tiny pyramids, dip them in the coffee icing, and stand on oiled paper to harden.

**MARASCHINO CREAM BONBONS**

Make precisely the same as Chocolate Cream Bonbons, using just a speck of dissolved tartaric acid in the gum arabic mixture, and a teaspoonful of maraschino in the icing instead of coffee.

**ROSOLIO BONBONS**

Make a gum arabic paste precisely the same as for Chocolate Cream Bonbons; after it has been beaten and is quite stiff, add a few drops of cochineal to make it a light pink, and flavor it with a half-teaspoonful of rose water; then add the well-beaten white of one egg, and turn the mixture in a shallow, slightly-oiled tin pan. Stand aside until cool, then cut into small blocks. Melt a half-cup of fondant, flavor it with a few drops of orange-flower water, drop, with the left hand, one block at a time into the melted fondant, dip them out carefully with a candy dipper, and place on oiled paper to harden.

This fondant may also be flavored with chocolate or with orange-flower water, and colored yellow with the rind of the orange, or may be colored green with spinach coloring, and flavored with a few drops of bitter almond.

Other very pretty bonbons may be made from this gum arabic paste ; a little ingenuity and inventiveness enables one to make the greatest variety of candy from a small amount of materials. Carefully read the rules on page.

### LICORICE JUJUBES

Soak one pound of picked white gum arabic in a pint of tepid water. When the gum is thoroughly dissolved, strain it through a piece of cheese cloth into a granite saucepan. Soak, also, two ounces of the best Spanish licorice in a gill of hot water. Add to the gum water in the saucepan fourteen ounces of confectioners' sugar, and stir over a moderate fire while it boils until the bubbles seem tough, and the mixture spins a thread from the tine of a fork. Now add the dissolved licorice and continue boiling until the mixture toughens when dropped into hot water. Have ready a shallow, square tin pan, well oiled, pour in the mixture, and stand it in a warm place to dry ; the stove or range rack is a very good place. When it is sufficiently dry to be elastic to the touch, remove it from the heat and stand it in a cold place. When cold, turn the sheet from the pan, and,

with a pair of old scissors, cut it first into strips and then into blocks.

## FRESH FRUITS WITH CREAM JACKETS

This method of candying fresh fruit is quite new, and one of the most attractive ways of serving it for breakfast or as a dessert. It is easily done, is handsome, but will only keep for a short time. Grapes, currants and cherries, however, keep longer than the soft-skinned fruits. Small paper cases can be purchased for a trifle, in which the fruits may be placed immediately after dipping. These add greatly to their appearance, and prevent the softer fruits from melting so quickly.

## CREAMED STRAWBERRIES

Select three or four dozen nice, firm, ripe strawberries. The stems, which should be at least one inch long, must be left on the berries. Now put into a small saucepan about a half-cupful of fondant. A soft fondant, too soft for the body or centres of candy, will answer for covering fruit perfectly well; in fact better than fondant that is over hard. Stir the fondant continually while it is melting, add a quarter-teaspoonful of vanilla, have ready the little paper cases, then take the strawberry by the stem, pinching up the little green hull, dip the berry down into the fondant, covering it all over, hold it for

an instant, stand it in the little case, and spread the hull back in its place. If the strawberry comes out well covered and perfectly white, the fondant is all right, but if the pink shows through the covering, the fondant is too thin, and the strawberry will need a second dipping. So continue until all the strawberries are dipped.

Cherries, grapes, blackberries, raspberries and barberries may all be dipped in the same manner, and if paper cases are not at hand, may be dried on oiled paper.

Raspberries may be creamed in bunches, but each berry must be dipped separately.

The fondant may also be colored and flavored to suit one's taste, remembering of course the fruit, flavoring, and coloring should blend.

### CREAMED ORANGES

Peel the oranges, and separate the carpels, removing every particle of the white skin without breaking the fibrous skin covering each carpel. Stand these in a warm place to slightly dry. Color a half-cup of fondant with the rind of one orange, then melt, and add sufficient orange juice to make the fondant the proper consistency. Drop the carpel in, lift it carefully with candy dipper, scraping against the side of the cup to remove the surplus fondant. Place quickly and carefully on oiled paper or in paper cases.

## NUTS AND FRUITS GLACÉS

The preceding recipes have been entirely devoted to cream candy making, but this new field we are about to enter is decidedly the harder to conquer.

### ORANGES GLACÉS

Peel three oranges very carefully, removing every particle of white skin, separate them carefully into carpels, stand them, rounding side down, on tin plates, and stand in a warm place until the skin on the outside is nicely dried. Put one pound of granulated sugar in a saucepan, add a half-pint of water, stir over the fire until the sugar is dissolved, then do not stir again or shake the saucepan, as the slightest motion will sometimes cause granulation. Have near at hand, a bowl of cold water, with a small piece of ice in it, and a small, soft sponge. Wring the sponge from the cold water, and wipe the crystals and steam from the inside of the saucepan, being very careful not to get the ends of the fingers in the hot syrup. As soon as the bubbles on the surface of the syrup begin to look tough, it is time to



begin the trying. Hold your two forefingers in this basin of ice-water, then quickly dip them into the boiling syrup, and plunge them back immediately into the cold water. This sounds rather daring, but is exceedingly simple after one has tried it. If the sugar comes off the fingers easily, and is stiff and brittle, watch carefully, as in a moment it will turn straw color. Two tablespoonfuls of vinegar should be added just before the first trial. The very moment you see the syrup begin to turn, lift it from the fire, and stand it on the table, in a basin of hot water. Take the orange carpels at the very tip, holding them between the thumb and finger, dip them quietly, one at a time, down into the syrup, and place them on oiled or waxed paper.

A small wooden tooth-pick may be inserted in the end of each carpel, before they are placed to dry, this, however, is rather dangerous, as it frequently starts the juice running, and such pieces are useless, as the sugar will not stick where the skin is the slightest broken. This tooth-pick, of course, enables one to dip the pieces with greater ease.

Oranges glacés will not keep nicely over ten or twelve hours, and should never be made when the atmosphere is filled with moisture.

### MANDARINS GLACÉS

Proceed precisely the same as for Oranges Glacés.

### GRAPES GLACÉS

Cut Malaga or Tokay grapes from the bunches, leaving as long stems as possible, dust them with a camel's hair brush and see that they are perfectly free from moisture, then dip carefully, holding them by the stems. If too much motion is used in dipping, the syrup is liable to granulate. If it becomes too cold it may be reheated twice, but after that it is only fit to use for common candies.

### CHERRIES GLACÉS

Select large, perfectly round cherries, morellos, ox hearts, and black Tartarians or eagles make a pretty variety. Dip the same as grapes, and if two are left on stems fastened together, they may be hung over a line to dry.

Cherries are exceedingly easy to dip on account of their long stems.

### CHESTNUTS GLACÉS

Take three dozen perfectly sound chestnuts, make a slit in the skin with a knife, put them in a baking-pan, over a very moderate fire, do not let them brown, and be careful that they do not pop. When nearly done take them from the fire, peel, and pick off all the brown skin, and, when cool, insert a small wooden tooth-pick into each chestnut and stand aside until icy cold. Prepare

the syrup the same as for oranges. Dip the chestnuts in, drain carefully, and stick the end of the tooth-pick in the meshes of an ordinary flour sieve. Stand in a warm place to dry.

### WALNUTS GLACÉS

Crack English walnuts carefully and separate the kernels into halves. Grease square tin pans lightly with oil or melted butter, and get ready two or three candy dippers, which should also be greased. Now prepare the syrup; have it on the table in a pan of hot water. Drop the split walnuts in with the left hand, and with a candy dipper in the right hand lift them out, and drop them on the greased tins. One piece at a time only must go into the syrup, and great care must be taken not to stir the syrup as you take them out. This syrup like the other, may be heated over twice, after that it will not soften.

For this kind of work a small alcohol stove is invaluable, as it saves running backwards and forwards to the large stove, and keeps the syrup at an even temperature from the beginning to the end of the dipping.

### ALMONDS GLACÉS

Almonds must be blanched and thoroughly dried in a cool oven. They may be very slightly browned, and then cooled before dipping. Proceed precisely the same as for Walnuts Glacés.

## HAZEL NUTS GLACÉS

Shell the hazel nuts, shake them in a sieve to get rid of any loose pieces of skin, and dip according to the preceding recipes.

## PEANUTS GLACÉS

Proceed precisely the same as for Almonds Glacés.

## MARRONS GLACÉS

For these, select large French or Spanish chestnuts, free from decay or blemish. Shell, put them into boiling water for ten minutes, then carefully remove the brown skin; throw them for a moment into cold water, drain, cover with boiling water, and *simmer* very gently, until tender, not soft. Drain, and place on an inverted sieve a few moments. Put one pound of granulated sugar and a half-pint of water into a perfectly clean saucepan, stir until the sugar is dissolved, boil one minute, skim, add the chestnuts, and *simmer* gently, until they have rather a clear appearance, then take them out, one by one, with a fork, place them on an inverted sieve, and stand in a warm place over night. Next day, put a pound of granulated sugar and a half-pint of water into a porcelain saucepan, stir until the sugar is dissolved; then, with a sponge, wipe down the sides of the saucepan, and continue boiling until the syrup spins a heavy thread from the tine of a fork, add a teaspoonful of lemon juice; take the saucepan from the fire, and, when the

syrup is cool, beat until the mixture is greasy, or looks like soft lard. Now put it in a clean saucepan, stand the saucepan in a basin of hot water, and stir over the fire until it melts. It should have a grayish color and be rather thin. If it is white, add a few drops of hot water to thin it. Take it from the fire, add a teaspoonful of vanilla, and dip the chestnuts into this, giving them as thin a coat as possible. Place on greased papers to dry. Each chestnut may be mounted on a small wooden tooth-pick, which should be carefully withdrawn when cold.

It is frequently quite impossible to procure the fresh French or Spanish chestnuts, but they can be purchased preserved in bottles, all ready for drying.

## NOUGAT, Etc.

### FRENCH NOUGAT

Throw a pound of sweet almonds into a saucepan of boiling water, let them stand over the fire for about two minutes, then throw them into a colander, and skin each one. When cold, cut them into four or five pieces, lengthwise. Put a pound of granulated sugar, with two tablespoonfuls of water, into a granite saucepan, and stir continually with a wooden spoon over the fire. The sugar at first will become moist, and form into little grains, about the size of rice, then it will change into smaller particles, and so on, until it is melted. The moment that it is well melted, put in the almonds, which should have been dried, without browning, in the oven ; stir for a moment, take from the fire, and pour into a square, greased pan. Stand in a cool, dry place to harden.

### CANDIED VIOLETS

Select the desired quantity of perfect, sweet violets, spread them on an inverted sieve, and stand in the air

until slightly dried, but not crisp. Make a syrup from a half-pound of granulated sugar and a half-pint of water, boil until it spins a thread ; then take each violet by the stem, dip it down into the hot syrup, put back on the inverted sieve, which should be slightly oiled, and stand aside for several hours. If the violets then look preserved and clear, they will not require a second dipping, but if they look dry, as though part of the leaves were not saturated with the syrup, dip them all a second time. Then melt a half-cup of fondant, add two drops of essence of violet, and sufficient water, drop at a time, to give the fondant a thin, grayish color, then dip the violets into this, one at a time, dust with sifted crystallized or granulated sugar, and place on oiled paper to harden.

#### CANDIED ROSE LEAVES

Proceed precisely the same as for Candied Violets, using a fine wire to lift the leaves in and out the syrup ; the fondant must be flavored with three drops of the essence of rose, and colored with two drops of cochineal.

#### PLAIN NOUGAT

Grease square, shallow tin pans with either olive oil or butter. Mix a pound of blanched almonds, a pound of English walnuts, shelled, and a quart of peanuts, shelled ; a pound of Brazilian nuts may be cut into slices and also added. Put two pounds of granulated sugar and

a half-pint of water in a porcelain-lined saucepan, stir until the sugar is dissolved, no longer ; then boil until it slightly changes color, the same as for Oranges Glacés. The moment it changes color take it quickly from the fire, sprinkle the nuts in the pans to depth of about half an inch, pour over the hot syrup until they are thoroughly covered. It must be evenly distributed over them. Stand this in a cool, *dry* place. When half cold, mark off into bars with a sharp knife, slightly oiled. When cold, bend the tins backward, and by giving a gentle tap on the bottom, the candy will be easily removed.

### ALMOND ROCK

Blanch six ounces of Jordan almonds and put them in the oven until a very light brown. Put one pound of granulated sugar and a half-pint of water in a granite saucepan, stir until the sugar is dissolved, then boil for a few minutes, until the bubbles on the surface seem tough. Have ready a basin containing ice-water, also a piece of ice in it. Wring the sponge from this and wipe down the side of the saucepan. Now try with the fingers as previously directed. If the syrup forms a soft ball, add a half-teaspoonful of acetic acid, and continue boiling until it reaches the caramel degree ; that is, it slightly changes color. Add six drops of cochineal, a tablespoonful of maraschino mixed with five drops of bitter almond flavoring. Throw the dry almonds into



this, and pour out quickly into an oiled, square tin pan. Cut a lemon in half, and with the flat side press the candy evenly over the pan. When partly cold, mark into small squares, cutting but half way through. These squares can be easily separated when the candy is perfectly cold.

This candy, if properly made, is delicious. The only difficulty a novice might have in preparing, would be the mixing of the almonds with the sugar. This, if not done carefully, produces granulation.

#### FRUIT CARAMEL ROCK

Grease two square, shallow tin pans. Cut a quarter cocoanut into long thin strips. Shred a quarter-pound of citron, and the same quantity of candied orange peel. Cut into thin slices a half-dozen figs. Add a quarter-pound of large raisins, mix the whole together, and spread over the greased pans to the depth of about a half-inch. Now proceed precisely the same as for Plain Nougat, marking it out into bars when the mixture is perfectly cold.

#### BARLEY STICKS

Put a pound of granulated sugar into the granite saucepan, add a gill of water, stir until the sugar is dissolved, then with a sponge wipe the crystals from the sides of the saucepan, then boil for a moment, then add a half-teaspoonful of acetic acid and continue boiling to the

“crack” degree. This can be ascertained by dipping the fingers into cold water, then into the syrup, and then back into the cold water. If that sticking to the fingers is crisp and very brittle, it is finished. Pour it out carefully, without scraping the saucepan, onto an oiled, large meat platter or marble slab. As the sugar cools and spreads, and becomes slightly stiff, lift it into a heap with a knife. Wait a moment until cool enough to handle, then cut off a small portion the size of a hickory nut, roll it out on a greased plate until it forms a round stick about three or four inches long, then quickly twist to represent a cord, and, with the scissors, cut into pieces about two inches long, and so continue until the whole is finished. This work must be done quickly, or the last of the candy will be too hard to work nicely. The hands should also be slightly oiled.

### CARAMEL ALMONDS

Shell a pound of almonds but do not blanch them. Put a pound of sugar in a granite saucepan and treat the same as for French Nougat. When the sugar is melted and slightly browned, move it to one side of the fire, and have near at hand two or three greased pie or jelly tins. Drop the almonds in quickly with the left hand, dip them out quickly with the candy dipper in the right, and place them on the greased tins to harden. The sugar must be about the color of a light molasses.

# CARAMELS

## CHOCOLATE CARAMELS

Put into a granite saucepan a quarter-pound of grated unsweetened chocolate, four ounces of butter, one pound of brown sugar, a gill of molasses, a gill of cream, and a teaspoonful of vanilla powder ; stir the whole over a slow fire until thoroughly mixed, and then boil slowly until it cracks when dropped into ice-water. Turn into greased, shallow pans to the depth of half an inch and stand aside to cool. When nearly cold, grease a sharp knife with olive oil and mark the caramels into squares, cutting part way through. When cold and hard break the caramels apart and wrap each in waxed paper.

## COFFEE CARAMELS

Put one cup of molasses and one cup of brown sugar into a granite saucepan, and stir over a moderate fire until the sugar is dissolved, then boil slowly until it forms a soft ball when tried in cold water, then add two

ounces of butter and three tablespoonfuls of coffee flavoring and continue boiling until the candy is hard and brittle when tried in ice-water ; finish precisely the same as Chocolate Caramels.

### VANILLA CARAMELS

Beat four ounces of butter to a cream, adding gradually a half-pint of brown sugar, then stir in a half-pint of New Orleans molasses, and a half-pint of cream, add a teaspoonful of powdered vanilla, turn the whole into a granite saucepan, and proceed precisely the same as for Chocolate Caramels.

### NUT CARAMELS

Make Chocolate Caramel, and when the mixture has reached the "crack" degree, add a half-pound of almonds and a half-pound of English walnuts, chopped rather fine and mixed. Finish as directed.

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## SUGAR DROPS

These drops should be made from the finest quality of granulated sugar. It should be sifted in a hair sieve to rid it of any sugar dust it may contain. Powdered sugar or fine confectioners' sugar should never be used for the drops, as they destroy their brilliancy and cause them to stick to the oiled paper.

## PEPPERMINT DROPS

Put three and a half ounces of sugar and a tablespoonful of water in a small granite saucepan, add three drops of essence of peppermint. Stand the saucepan over the fire, and, when the mixture begins to melt, stir with a small wooden paddle for two minutes, then take it from the fire. Have ready large sheets of oiled fool's-cap paper. Take the saucepan in the left hand, and your candy dipper in the right. Pour the candy in drops about the size of large peas, in close rows on the oiled paper, using the handle of the candy dipper to cut off, as it were, each one from the saucepan. When the drops

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are firm and cold, dip a paste brush in warm water and lightly brush the under side of the paper, then with a limber knife remove the drops, and place them on a sieve in a warm place to dry. Keep in air-tight boxes.

### ROSE DROPS

Make precisely the same as Peppermint Drops, using three drops of prepared cochineal and four drops of essence of rose, instead of the peppermint.

### LEMON DROPS

Proceed precisely the same as for Peppermint Drops, using a half-teaspoonful of acetic acid instead of the peppermint.

### GINGER DROPS

Proceed precisely the same as for Peppermint Drops, using a teaspoonful of powdered Jamaica ginger instead of the peppermint.

### APPLE DROPS

Pare and core two tart apples, cut them into thin slices, put them into a saucepan with a gill of cider, and stew until reduced to a thick paste, then press through a fine sieve. Take a half-pound of this pulp, and add a half-teaspoonful of acetic acid, and a half-pound of the sifted sugar. Bring this to boiling point, stirring continuously. Try it in ice-water, and, as soon as it hardens, drop it the same as Peppermint Drops.

# TAFFY AND MOLASSES CANDIES

## PLAIN SUGAR TAFFY

$\frac{1}{2}$ pint water	$\frac{1}{2}$ teaspoonful lemon juice
3 ounces butter	2 teaspoonfuls of vanilla
1 $\frac{1}{2}$ pounds sugar (confectioners' A)	

Put the water and sugar into a granite saucepan and stir over the fire until the sugar is dissolved ; then, with a sponge, wipe down the sides of the pan to remove the crystals, then boil, trying frequently, until it reaches the "ball degree." This can be ascertained by rolling a portion between the thumb and finger, in ice-water. As soon as it can be formed into a ball, add the butter and lemon juice, and continue boiling, without stirring, until it is brittle and hard when dropped in water, and will not stick to the teeth. Then add the vanilla, and turn into greased, shallow pans to cool. Do not scrape the saucepan, or your taffy will be granulated. When partly cold, mark into small squares with a sharp, greased knife.

## PLAIN MOLASSES TAFFY

Put a quart of New Orleans molasses in a large saucepan; allow plenty of room for boiling. Boil thirty minutes, stirring constantly to prevent overflow. If you find it coming quickly to the top of the saucepan it is better to lift it for a moment. After it has been boiling for thirty minutes, add a half-teaspoonful of bi-carbonate of soda, and continue boiling and trying in cold water until it is brittle, and will not stick to the teeth. Add a tablespoonful of lemon juice, and turn into greased, shallow pans to cool. When partly cold, mark into squares, or it may be pulled until a light yellow, and it is then "yellow jack."

In pulling candy, see that the hands are well oiled, and that you have a good, strong hook securely fastened in the window frame. When the candy is sufficiently cool to handle, take it in your hands, throw it over the hook, and pull towards you. When you find it is likely to break from the hook, throw it over again, and so continue until it is finished. A word of caution: grasp the candy firmly in your hands, make the candy move, and not the hands, or before it is half done the palms of your hands will be full of blisters.

This "yellow jack" may be twisted into thick sticks; it may be braided, or it may be pulled out in long, rope-like pieces, and cut with an old pair of scissors into little drops.



**EVERTON TAFFY**

Put three ounces of butter into a bowl of ice-water. Wash the hands with warm water and soap, rinse but do not wipe them. This prevents the butter from sticking to the hands. Now work the butter under the water until it is rather elastic, then shake the water off, put the butter in a granite saucepan and when melted add a pound of brown sugar, and boil over a good fire until it reaches the "crack" degree. That is, when it hardens in cold water and will not stick to the teeth. Begin to try after it has boiled ten minutes. When done, turn into greased pans and stand away to cool. When partly cold, mark into squares with a greased knife. When cold, break the squares apart and wrap each in waxed paper.

**HOARHOUND TAFFY**

Put a half-ounce of dried hoarhound leaves into one gill of boiling water, cover and stand aside for one hour, then strain and squeeze through a cheese cloth. Put the extract thus obtained and one pound of brown sugar in a granite saucepan, add, if necessary, two or three tablespoonfuls of water, stir until the sugar is dissolved, add a tablespoonful of lemon juice or vinegar, and boil without stirring until brittle when dropped in cold water. Pour into greased, square pans, and, when partly cold, mark with a greased knife into tiny squares.

**ALMOND TAFFY LOZENGES**

Shell one pound of almonds, blanch them, put them in the oven until dry and very slightly brown, then chop them rather fine. Wash four ounces of butter as directed in Everton Taffy, put it in a granite saucepan and when melted add a pound of brown sugar. Boil over a good fire until it is brittle when dropped in cold water. From this moment watch it most carefully and continue boiling until you observe a slight scorched odor, then take it instantly from the fire, add the almonds and turn the mixture into greased shallow pans to cool. When partly cold, mark into squares with a greased knife, or they are much prettier if stamped into round or oblong lozenges. A small, sharp, tin cutter will answer for this purpose.

Peanuts may be used in the place of almonds.

**COCOANUT MOLASSES BARS**

Cut half a small cocoanut into very fine shavings; you should have about a pint of these shavings. Spread these shavings on tin dishes, and stand in a warm place for one or two hours. Make the taffy precisely the same as Everton Taffy, adding to the sugar and butter, when you first put it over the fire, one tablespoonful of glycerine. As soon as it reaches the "crack" degree, add the cocoanut and turn it on greased pans to cool. When cool, mark it into bars.

This candy, if properly made, should be a little soft. If upon first trial you find it too hard, it has been boiled just a little too long.

### BUTTER SCOTCH

Put a half-pound of brown sugar, a gill of water, and a tablespoonful of vinegar on to boil; boil ten minutes, add two ounces of butter, and continue boiling until brittle when dropped in cold water. Turn into greased pans, and, when cold, break into irregular pieces.

### WALNUT MOLASSES CANDY

Make precisely the same as Plain Molasses Taffy. When it reaches the "crack" degree, add as many walnut kernels as you can possibly stir in. Pour into greased pans and with the flat side of a half lemon press it down evenly. When partly cold, cut into bars.

### PEANUT MOLASSES CANDY

Peanut Molasses Candy is made precisely the same as Walnut Molasses Candy, substituting peanuts for walnuts.

### COUGH DROPS

Take two ounces of slippery elm bark, and break it into small pieces, put it in a bowl, add two ounces of flaxseed, and pour over a half-pint of water, cover, and stand aside for one hour, stirring occasionally, then strain through a fine sieve. Put one and a half pounds of

brown sugar into a granite saucepan, add this mucilaginous water, stir over the fire until the sugar is dissolved, then boil for five minutes, add two tablespoonfuls of lemon juice, and boil until brittle when dropped in cold water. Pour in greased, square tin pans, and, when partly cold, cut into square lozenges.

### MOLASSES CREAM DROPS

Knead a half-cup of fondant until soft and creamy, then work into it a dozen almonds that have been chopped rather fine; then make the Plain Molasses Taffy, pull it until soft and light, divide it into halves, roll one-half out into a cake about a half-inch thick; then roll out the fondant, place it on top, then cover this with the remainder of the taffy rolled as before, thus having a layer of fondant between two layers of molasses taffy. Press the layers firmly together, and cut into strips a half-inch wide; then cut the strips into small drops, with a pair of scissors.

These, if properly made, form one of the most delicious of home-made candies.

If the taffy hardens too quickly, a tablespoonful of glycerine may be added to it, while boiling.

### OLD-FASHIONED CREAM CANDY

- 1 tablespoonful gum arabic water
- 1 pound granulated sugar
- $\frac{1}{2}$  teaspoonful cream of tartar
- 1 cup water

Put all the ingredients into a granite saucepan, and stew over the fire until the sugar is dissolved—no longer; then with the sponge wipe down the sides of the saucepan, then boil until it hardens when dropped into cold water. It must be hard but not brittle. Then pour carefully on a large greased platter or marble slab. When cool enough to handle, pour over it a teaspoonful of the Nevada Flavoring, roll the candy up, and pull continuously, the same as Molasses Taffy, until the candy is perfectly white. It may then be braided into large sticks, or may be drawn out into rope-like pieces, and cut with the scissors into lozenges. Then put it in an air-tight box, and stand aside for two hours, and it is ready for use.

#### ROSE CREAM CANDY

Make precisely the same as Old-Fashioned Cream Candy, adding a teaspoonful of the essence of rose, and a few drops of cochineal to color it pink.

#### ORANGE CREAM CANDY

Make precisely the same as Old-Fashioned Cream Candy, using the grated yellow rind of one orange, and a teaspoonful of the extract of orange, instead of the Nevada Flavoring.

**UNCOOKED CREAM CANDY**

Put the white of one egg, and an equal quantity of gum arabic water, into a bowl; beat until thoroughly mixed; add the flavoring and then, gradually, about one and a quarter pounds of confectioners' XXX sugar. The paste must be stiff and elastic. More or a little less sugar may be required, according to the size of the egg.

This cream may be used for any or all of the varieties of candy given under "Fondant." In fact, it takes the place of fondant as a foundation, but cannot be melted to use as a covering.





















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Tea	26	Cream	25
Barley Sticks	47	Orange Cream	27
Bars, Coconut	31	Glacés	40
Nut	33	Chestnuts Glacés	40
Blocks, Neapolitan Cream	31	Chocolate Caramels	49
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Coffee Cream	34	Cream Hazel Nuts	23
Maraschino Cream	34	Creams	21
Rosilio	34	Citronelle Flavoring	16
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		Molasses Bars	56
<b>Candied Rose Leaves</b>	45	Creams	25
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Orange Cream	59	Mixed	29 •
Rose Cream	59	Coffee Balls	26
Uncooked Cream	60	Cream Bon Bons	34
Molasses	54	Caramels	49
Peanut Molasses	57	Flavoring	15
Walnut Molasses	57	Coloring, Carmine for	12



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Rose	12	Glacés Almonds	41
Saffron	13	Cherries	40
Colorings	12	Chestnuts	40
Cough Drops	57	Grapes	40
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Cherries	25	Hazel Nuts	42
Chocolates	21	Oranges	38
Dates	25	Peanuts	42
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Almonds	29	<b>Jujubes, Licorice</b>	35
Oranges	37	<b>Laurel Flavoring</b>	16
Strawberries	36	Lemon Drops	52
Creams, Cocoanut	25	Licorice Jujubes	35
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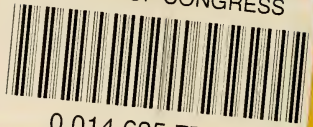








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